AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A tomato ~~composition or~~ product having the following composition (percentage by weight):

-dry residue ~~>20% up to 85%~~ **greater than 20% and up to 85%**,

-water ~~<80% down to 15%~~ **less than 80% and down to 15%**,

100% being the sum of the two components;

wherein the amount of water insoluble solids and water soluble solids in the dry residue ranges in percentage by weight as follows:

-water insoluble solids from 18% to 70%,

-water soluble solids from 82% to 30%.

2. (Currently Amended) ~~Compositions~~ **The tomato product** according to claim 1, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as follows:

-water insoluble solids: 20% - 50%,

-water soluble solids: 80% - 50%.

3. (Currently Amended) ~~Compositions~~ **The tomato product** according to claim 2, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as follows:

-water insoluble solids: 30% - 50%,

-water soluble solids: 70% - 50%.

4. (Cancelled)

5. (Currently Amended) ~~Compositions~~ **A composition comprising the tomato product** according to claim 1**[[**,**]]** in admixture with lyophilized, or cryoconcentrated, or concentrated tomato juice serum, said mixtures having a water insoluble content between 18%-70%.

6. (Currently amended) ~~Compositions~~ **A composition comprising** **[[**of**]]** the tomato **product** ~~products~~ of claim 1**[[**,**]]** in admixture with foods ~~and foodstuffs~~.

7. (Currently Amended) ~~Compositions~~ **The composition** according to claim 6, wherein said foods ~~and foodstuffs~~ are selected from the following: first courses, soups, purée, sauces, juices, legumes, vegetables, yoghurts, cottage cheese and dairy products.

8. (Currently amended) ~~Sauces containing~~ **A sauce comprising** the tomato **product** ~~products~~ of claim 1.

9. (Currently Amended) ~~Compositions~~ **The composition** according to claim 6, wherein the foods ~~used~~ are **selected from the group consisting of** animal and vegetable fats, **which are** solid at room temperature**; fats, which are liquid at room temperature, and cheese having soft- or fresh- grain or hard-grain and grated**.

10. (Currently amended) ~~Compositions~~ **The composition** according to claim 6, wherein the foods are water in oil or oil in water emulsions.

11. (Currently amended) ~~Compositions~~ **The composition** according to claim 9, wherein the amount of oil ranges from 10 to 25% by weight ~~based on~~ **of** the weight of the ~~starting~~ tomato product **present**; the amount of solid fats and of soft-grain cheese ranges from 30% to 300% by weight **of the weight of the tomato product present**~~, said percentage calculated as above indicated~~.

12. (Currently Amended) ~~Compositions~~ **The composition** according to claim 9, wherein the amount of hard-grain and grated cheese ranges from 10% to 25% by weight~~, said percentages being based on~~ **of** the ~~starting~~ **weight of the** tomato product **present** ~~weight~~.

13. (Currently Amended) ~~Compositions~~ **The composition** according to claim 10, **further comprising mayonnaise,** wherein an amount of **the** mayonnaise ranges from 90% to 20% by weight ~~based on~~ **of** the **weight of the** ~~starting~~ tomato product **present** ~~weight~~.

14. (Cancelled)

15. (Currently Amended) A process for preparing a tomato ~~composition or~~ product according to claim 1 comprising the following steps:

a) ~~separation of the~~ **separating** tomato serum from **[[**the**]]** **a** starting tomato product by **filtering the starting tomato product** using a ~~separation~~ solid-liquid **separation** apparatus **so as to form a compact mass on a filter**, wherein the **starting tomato product** ~~mass to be filtered~~ is maintained under a slow stirring **by a stirrer having an angular speed from 1 to 20 rpm, at a temperature in the range of 5-40°C, for a time until a compact mass is formed**;

b) ~~recovery of~~ **recovering** the **compact** mass on the filter;

c) ~~concentration~~ **concentrating** and/or ~~lyophilization of~~ **lyophilizing** the **compact** mass recovered in b) and ~~obtainment of~~ **obtaining** a product having a residual water content lower than 80% by weight, down to ~~1%~~ **15%** by weight.

16. (Currently Amended) **[[**A**]]** **The** process according to claim 15, wherein **the starting tomato product is selected from the group consisting of** ~~in step a) the~~ tomato juice, ~~the~~ tomato passatas, tomato cubes, chopped tomatoes, **and** ~~and/or~~ peeled tomatoes ~~are used; optionally the tomato juice being treated by a hot break or cold break process~~.

17. (Currently amended) **[[**A**]]** **The** process according to claim 15, wherein step a) is carried out ~~at temperatures in the range 5°C-40°C,~~ under atmospheric pressure, or by using slightly higher pressures, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.12 MPa), or by applying pressures slightly lower than atmospheric pressure, down to 450 mm Hg (0.06 MPa).

18. (Currently Amended) **[[**A**]]** **The** process according to claim 15, wherein in step a) **[[**an**]]** **the solid-liquid separation** apparatus **is** equipped with a centrally placed stirrer **having** ~~is used, having angular speed from 1 rpm to 20 rpm, the~~ stirrer blades being of a shape such that **[[**the**]]** **a** suspension **being stirred** is conveyed to the central axis of the ~~device~~ **apparatus**.

19. (Currently Amended) **[[**A**]]** **The** process according to claim 15, wherein a ~~separation~~ solid-liquid **separation** apparatus is used which rotates around the longitudinal axis~~,~~ ~~the apparatus rotation speed being from 1 rpm to 20 rpm~~.

20. (Currently Amended) **[[**A**]]** **The** process according to claim 15, wherein **[[**an**]]** **the solid-liquid separation** apparatus is ~~used~~ constituted by a sieve kept under an oscillatory motion or a nutational motion, **wherein** the ~~oscillations/minute being~~ **oscillatory motion is** from 1 to 20 oscillations/minute.

21. (Currently amended) **[[A]] The** process according to claim 15, wherein the solid liquid ~~separator~~ **separation apparatus** is constituted of a reactor having walls with openings or slots formed with woven wire cloth or with wire screens or welding screens; or the walls have punched holes or drilled holes or slot milled holes or beam perforated holes.

22. (Currently amended) **[[A]] The** process according to claim 21, wherein the width of the openings or slots, or the diameter in the case of holes, is not greater than 0.1 mm and not lower than 0.005 mm, the length of the slots being ~~comprised~~ between 30 cm and 2 meters.

23. (Currently amended) **[[A]] The** process according to claim 15, wherein in step a) a cylinder is used which is fixed and has inside a stirrer in the form of an Archimedean screw, or the apparatus is rotating around the longitudinal central axis and has the shape of an helix wound about its own axis, the angular speed being from 2 to 10 rpm.

24. (Currently amended) **[[A]] The** process according to claim 23, wherein the cylinder has a diameter ranging from 30 cm to 1 meter and length from 2 meters to 20 meters.

25. (Currently Amended) **[[A]] The** process according to claim 15, wherein the ~~separator~~ **solid-liquid separation apparatus** is of metal or plastic material.

26. (Currently amended) **[[A]] The** process according to claim 15 carried out under sterile conditions, or wherein the obtained tomato product is sterilized.

27. (Currently Amended) **[[A]] The** process according to claim 15, wherein**[[,]] the starting tomato product is a tomato juice suspension and when said tomato juice suspension is** ~~when tomato juice suspensions~~ obtained from partially ripened fruits are used, **[[the]] a** width of **[[the]]** slots, or **[[the]]** diameter of **[[the]]** holes of the ~~separation~~ solid-liquid **separation** apparatus in step a) is higher than 0.1 mm but not higher than 0.5 mm.

28. (Currently amended) A method for **improving the saucing power of** ~~saucing~~ foods, ~~wherein the foods are admixed~~ **which comprises admixing foods** with the tomato **product** ~~composition~~ of claim 1.

29. (Currently amended) A method of using a condiment on foods **which comprises admixing** ~~wherein the~~ foods ~~are admixed~~ with a tomato ~~composition or~~ product according to claim 1.

30. (Currently amended) **[[A]] The** process according to claim 15, wherein in step a) **the starting tomato product is tomato juice and** the tomato juice is previously treated by a hot break or cold break process.

31. (Currently amended) A process for preparing the tomato products according to claim 1 comprising the following steps:

a) ~~separation of the~~ **separating** tomato serum from ~~the~~ **a** starting tomato product by **filtering the starting tomato product** using a ~~separation~~ solid-liquid **separation** apparatus **to form a compact mass on a filter**, wherein the **starting tomato product** ~~the mass to be filtered~~ is maintained under a slow stirring **by a stirrer having an angular speed from 1 to 20 rpm, at a temperature in the range of 5-40°C, for a time until a compact mass is formed**;

b) optionally adding one or more additions of water and repeating step a) ~~optionally one or more additions of water and consequent repetitions of step a);~~

~~b)~~ **c) recovering** ~~recovery of~~ the **compact** mass on the filter and **optionally adding** ~~optional addition of~~ concentrated serum;

d) concentrating ~~c) concentration~~ and/or **lyophilizing** ~~lyophilization of~~ the **compact** mass recovered in ~~b)~~ **c)** and ~~obtainment~~ **obtaining** of a product having a residual water content lower than 80% by weight, down to ~~1%~~ **15%** by weight.

32. (Currently amended) A process for preparing ~~a tomato composition or product~~ **the tomato products** according to claim 1 comprising the following steps:

a) ~~separation of the~~ **separating** tomato serum from ~~the~~ **a** starting tomato ~~composition or~~ product by **filtering the starting tomato product** using a ~~separation~~ solid-liquid **separation** apparatus, wherein the **starting tomato product** ~~mass to be filtered~~ is maintained under a slow stirring **by a stirrer having an angular speed from 1 to 20 rpm, at a temperature in the range of 5-40°C, for a time until a compact mass is formed on a filter**;

b) ~~recovery of~~ **recovering** the **compact** mass on the filter and **adding** ~~optional addition of~~ concentrated serum;

c) ~~concentration~~ **concentrating** and/or **lyophilizing** ~~lyophilization of~~ the **compact** mass recovered in b) and ~~obtainment of~~ **obtaining** a product having a residual water content lower than 80% by weight, down to ~~1%~~ **15%** by weight.

33. (Currently amended) A process for preparing **tomato products** ~~a tomato composition or product~~ according to claim 1 comprising the following steps:

a) ~~separation of the~~ **separating** tomato serum from ~~the~~ **a** starting tomato product by **filtering the starting tomato product** using a ~~separation~~ solid-liquid **separation** apparatus, wherein the **starting tomato product** ~~mass to be filtered~~ is maintained under a slow stirring **by a stirrer having an angular speed from 1 to 20 rpm, at a temperature in the range of 5-40°C, for a time until a compact mass is formed**;

b) adding ~~optionally~~ one or more additions of water and **repeating** ~~consequent repetitions of~~ step a);

~~b) recovery of~~ **c) recovering** the **compact** mass on the filter ~~and optional addition of concentrated serum~~;

~~c) concentration~~ **d) concentrating** and/or **lyophilizing** ~~lyophilization of~~ the **compact** mass recovered in ~~b) and obtainment of~~ **c) and obtaining** a product having a residual water content lower than 80% by weight, down to ~~1%~~ **15%** by weight.

34. (Cancelled)

35. (Currently amended) ~~Compositions~~ **The composition** according to claim 6, wherein the foods ~~used~~ are butter or margarine

36. (Currently amended) ~~Compositions~~ **The composition** according to claim 6, wherein the food is mayonnaise.

37. (Currently amended) ~~Compositions~~ **The composition** according to claim 6, wherein the foods used are ~~selected from~~ vegetable oils.

38. (Currently amended) A method of using a condiment on foods**, which comprises applying the** ~~wherein the condiment is a~~ tomato ~~composition or~~ product according to claim **1 to a food** ~~15~~.

39. (Currently amended) **[[A]]** **The** process according to claim **[[15]]** **31**, wherein in step a)**[[,]]** **the starting tomato product is selected from the group consisting of** tomatoes**,** ~~and/or~~ tomato juice, tomato passatas, tomato cubes, chopped tomatoes**, and** ~~and/or~~ peeled tomatoes ~~are used~~.

40. (Cancelled)

41. (New) The process according to claim 16, wherein the tomato juice is treated with a hot break or cold break process.

42. (New) A tomato product,

wherein said tomato product is made according to the method of claim 15 and wherein said tomato product has the following composition (percentage by weight):

-dry residue greater than 20% and up to 85%,

-water less than 80% and down to 15%,

100% being the sum of the two components;

wherein the amount of water insoluble solids and water soluble solids in the dry residue ranges in percentage by weight as follows:

-water insoluble solids from 18% to 70%,

-water soluble solids from 82% to 30%.